GRILLED RED GRAPE AND GORGONZOLA FLATBREAD WITH RED ONIONS AND ROSEMARY

Yield: 4 portions

Ingredients	Amounts	
Pizza Dough (recipe follows)	1	lb.
Olive oil	2	Tbsp.
AP Flour	½	cup
Gorgonzola Dulce	1	cup
Red onion, sliced 1/6th inch	½	cup
Rosemary leaves, minced	2	tsp.
Red grapes, halved	1	cup
Pine nuts, toasted	4	Tbsp.
Parsley, chopped	2	tsp.
Extra virgin olive oil	to	garnish

Method
1. Prepare the pizza dough a day ahead.
2. Pull the dough from the refrigerator and allow to double in size, about 1 hour.
3. Dust the table with flour and place a piece of pizza dough on top. Dust the rolling pin and dough with flour and roll into a 9-inch round or oblong shape.
4. Preheat the grill to medium high. Oil the grill with pan spray or a cloth soaked in oil.
5. Place the dough onto the grill and allow to cook for 2 minutes, until grill marks are achieved.
6. Flip the dough over and top with cheese, red onion, rosemary and grapes.
7. Cook until the cheese is melted and the dough is cooked through, about 2 more minutes.
8. Transfer to a plate and top with pine nuts, parsley leaves and a drizzle of olive oil. Serve immediately.

PIZZA DOUGH

Yield: 1 recipe/ 1.75 pounds

Ingredients	Amounts
Pre-ferment	
Bread flour	3 oz.
Water	1 oz.
Yeast, instant	.125 oz.
Final dough using pre-ferment	
Bread flour	8 oz.
Durum flour	7 oz.
Water	10 oz.
Salt	.25 oz.
Yeast, instant	.5 oz.
Extra virgin olive oil	1 oz.
Pre-ferment	total amount

Method:
1. Mix all ingredients for pre-ferment, cover, and ferment 16 to 24 hours between 70 - 80°F.
2. Mix flour, pre-ferment, and water for 1 minute on low speed. Allow to rest for 15 minutes. Add yeast, salt, and oil, and mix on medium speed for 3-5 minutes until well incorporated.
3. Remove dough from the mixer bowl, knead a few times on a cutting board, and put the dough in an oiled bowl and cover. Proof the dough 24 – 48 hours, refrigerated.
4. Divide the dough into 4 pieces and shape into rounds. Place into an oiled pan, cover with plastic and refrigerate until ready to use.